Recipe From "Irene"

Whole wheat Biscuit crackers

1 cup whole wheat Flour
1 " All purpose Flour
1/3 " Sugar
2 tsps. baking powder
1 tsp. baking Soda
1/2 tsp. cream of Tartar
1/2 cup butter or marg.
3/4 cup buttermilk

In mixing bowl stir together dry ingredients. Cut in butter till mixture resembles coarse crumbs. Add buttermilk all at once, stir

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with fork Just till dough follows fork around bowl. On floured surface roll out dough to 1/4 inch thickness or thinner. Cut with floured 2 1/2 inch biscuit cutter to make about 2 doz. Place on ungreased baking steel.

Bake in 350° oven 12 to 15 mins. or until lightly browned